

Benoit Chauveau

Red Coteaux du Giennois

Grape variety :

Pinot Noir and Gamay, 30-year-old vines on average

Type of Soil :

Blend of Flinty Clay & Limestone Clay

Wine-making :

Maturing on fine lees

Tasting :

A rich garnet color. Aromas of dark berries from outset. The mouth is structured and dense. The fruit is underscored by well-structured tannins, followed by an agreeable cherry note on the finish.

Food accompaniments :

Grilled red meats, poultry in sauce

Characteristics :

14.2 % Vol - 0.3 g/l résiduel sugar



**Vintage available :
2019**

SARL BENOIT CHAUVEAU

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Siège Social : Les Rouleaux 18300 COUARGUES - S.A.R.L. au capital de 5.000 EUROS

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